



# PINDARIE

*Barossa Valley*

## 2022 The Risk Taker Tempranillo

**Grape Variety:** 100% Tempranillo

**Origin Country:** Australia

**Region of Production:** Barossa Valley (Single Vineyard, Estate Grown).

### Winemaking Notes:

The Tempranillo fruit is handled gently to ensure freshness, texture and depth. We harvest in the cool of night, ferment in open vessels with hand plunging or gentle pumping over to ensure even maceration, press gently, and run to aged French oak barrels for natural malo-lactic fermentation.

Bottled in December 2022, we have retained the freshness and aromatic intensity of the grape, while allowing some evolution of the tannins for which it is famed.

**Picking Season:** February 2022

**Cellaring:** Best enjoyed young, within 3-4 years of release

**Alcohol:** 14%

**Sugar Residual:** 0.3 g/L

**T.A. (Acidity):** 6.25 g/L

### Tasting Note:

The 2022 vintage was, in a word: terrific. Tempranillo is shy of serious heat, so the relatively mild conditions of the 22 vintage suited it perfectly, allowing greater fruit expression and perfume than if it'd been a scorching South Aussie summer.

The resultant wine oozes the aromas of plums and ripe cherries that we have come to know and love in 'Temp', with very faint (as they should be...) hints of oak. Gentle spices flow from nose to palate, where they are supported by pleasantly savoury, dry tannins, all of which we extracted gently from the skins during fermentation.

The aim is to showcase the fruit, an outcome that we are delighted to have achieved!

### Food Pairing:

The Basques are famous for 'pintxos': small, delicious savoury bites. We suggest tuna-stuffed piquillo peppers; the classic Spanish omelette (tortilla de patatas); or even goat cheese and caramelized onions.

